

CHOCOLATE POP CORN

3 quarts Pop Corn
1 1/2 cupfuls granulated sugar
1 1/2 tablespoonfuls butter
1 square unsweetened chocolate

Boil together the granulated sugar, butter, chocolate and three tablespoonfuls of water to 242 degrees F., or the soft ball stage. Pour it while hot over the popped corn. Stir until all of the kernels are coated. Care should be taken to see that the chocolate covering is neither too thick nor too thin. If it is too thick, the popped corn becomes sticky and hard to eat, and if it is too thin, it soaks into the popped corn so quickly that a part of its attractive appearance is lost.



POP CORN BALLS

1 cup sugar
1/3 cup white syrup
1/3 cup water

1/4 cup butter
1/4 tsp. salt
1/4 tsp. vanilla

3 quarts unseasoned Pop Corn

1. Put sugar, corn syrup, water, butter and salt in a saucepan and cook, stirring until sugar is dissolved. 2. Continue cooking, without stirring, until syrup forms a brittle ball in cold water (270 degrees F.) 3. Add vanilla and stir only enough to mix it through the syrup. 4. Place the popped corn in a bowl large enough for mixing. Pour the cooked syrup slowly over the popped corn and mix well. 5. Wet the hands slightly and shape corn into balls, using only enough pressure to make the balls stick together. (This recipe will make twelve medium-sized balls.)

HOW TO USE YOUR U. S. POPPER

1. For the first popping pour in enough cooking oil or melted lard (not butter, margarine, or olive oil) until the depression in the popping pan is one-half full. This will be about four tablespoonfuls of oil.
2. Preheat the oil 7 minutes.
3. After the preheat time pour in 1/4 to 1/2 cup of a good grade of pop corn. Do not stir until enough corn has popped to cover the unpopped corn in the popping pan.
4. Stir slowly at first, stirring faster as the popping process nears completion.
5. For the second or succeeding poppings pour in the same amount of oil as used in the first batch but preheat the oil only one minute before adding the corn.
6. Best results are obtained if the cover is kept on the popper during the preheat time.
7. When through popping wipe pan clean with a dry cloth. Do NOT let water touch the heating element.
8. Do not use on polished surface (varnish, paint, wax) without pad. Some finishes blister at very low temperatures.

U. S. MANUFACTURING CORP., DECATUR, ILL.

FUN WITH

POPCORN

GAMES • RECIPES • IDEAS

"It's lots of fun to pop corn!"

POP CORN TIC TACS

Pop $\frac{3}{4}$ cup of Pop Corn. Take 2 cups of molasses and boil until the hard stage test is reached. Add 1 teaspoon vanilla and mix thoroughly with the corn. Remove from fire and drop a tablespoonful at a time on buttered paper to cool.

CHEESE SNACKS

Pop $\frac{1}{2}$ cup Pop Corn—empty into large bowl. To $\frac{1}{4}$ cup melted butter add $\frac{1}{4}$ cup dry grated cheese (cheese must be dried—soft cheese won't turn the trick). Pour over popped corn—toss lightly—sprinkle with salt, more cheese may be added if desired.

POP CORN FOR SUPPER

Popped corn eaten as a cereal, with sugar and cream, for breakfast or supper makes a delightful dish for children as well as grownups.

CARAMEL CORN

1 cup white sugar	$\frac{1}{2}$ cup water
$\frac{1}{2}$ cup white corn syrup	2 tbsp. butter
2 tbsp. sorghum	$\frac{1}{2}$ tbsp. vinegar
2 quarts Pop Corn	

Combine all ingredients except the corn. Cook until syrup becomes brittle when tested in cold water. Pour over popped corn, stirring the corn while pouring. Turn on to buttered platter.

GARNISH

Popped corn dusted with Paprika makes an attractive garnish for Cream of Tomato or any other cream soup.

POP CORN FUDGE

2 cupfuls Pop Corn	1 cupful thin cream or whole milk
2 cupfuls brown sugar	1 tablespoonful butter
1 teaspoonful vanilla	

Combine the sugar and cream and stir over a low heat until the sugar is dissolved. Continue cooking to 238 degrees F. or until it forms a soft ball when tried in cold water. Remove from the heat and let stand in cold water until the mixture is cool. Then add the butter, popped corn and vanilla. Beat until creamy. Shape on a buttered plate and cut into squares.

PEANUT FUDGE

Take $\frac{1}{2}$ cup of peanut butter, $\frac{1}{2}$ cup milk and $2\frac{1}{2}$ cups sugar and cook to soft ball stage. Add a tablespoonful of melted butter and two cups of popped corn, popped crispy, and a teaspoonful of vanilla. Beat until creamy and pour on greased platter to cool.

Decorate WITH POP CORN



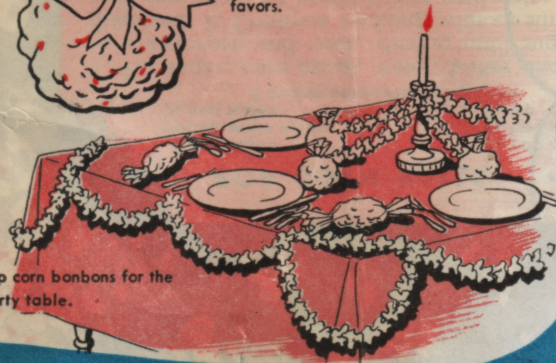
Threaded pop corn for Christmas trees.



Pop corn bouquet.



Cellophane bag for favors.



Pop corn bonbons for the party table.